



## Schiava 2024

### Alto Adige DOC



#### VARIETY

100% Schiava

#### VINIFICATION

Temperature controlled fermentation in stainless steel tanks with 6 days of skin contact, followed by the maturation in traditional large oak casks.

#### TASTING NOTES

Bright ruby in colour with a delicate hint of cherry on the nose. On the palate, it is harmonious and elegant due to naturally mild acidity and tannin with a pleasant bitter almond flavour on the finish. An elegant, fruity red wine with good lengths.

#### TERROIR

Calcareous soils at medium altitude, where the grapes can benefit most from the Mediterranean climate with warm summer days combined with cool mountain nights.



lightweight 395 g

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#### VINTAGE 2024

The vintage 2024 presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

#### FOOD PAIRING

An interesting wine for Mediterranean and Pasta dishes, as well as antipasti. Serve chilled.

Appellation: Alto Adige DOC

Residual sugar: 2,6 g/L

Alcohol: 12,50 % Vol.

Aging: 2-4 years

Total acidity: 5,1 g/L

Availability: 0,75 l

Harvest: Entirely handpicked